## APPETIZERS

SAMS GULF COAST CRAB BITES [4] Fresh lump crab, lemon zest, fresh herbs, panko crust served with our house remoulade. 10.95 CRAB CAKES [2]
2 Jumbo, lump crab cakes seasoned with Old Bay fresh herbs + sautéed golden brown. Topped with lemon butter sauce. 16.95
LONE STAR CALAMARI
Lightly breaded and fried calamari with jalapeños, and lemon butter. Served with marinara + serrano ranch. 13.95

SEARED AHI TUNA*
Spring mix, mandarin oranges, avocado, sesame
seeds, wasabi vinaigrette + ponzu sauce. 13.95
SHRIMP BROCHETTE [4]
Jumbo shrimp wrapped in applewood smoked bacon and stuffed with jalapeño + cream cheese Served with remoulade sauce. 13.95

CRAB QUESO
Lump crab meat, avocado + pico de gallo Served with jalapeño cheddar tortilla chips. 13.95
QUESO BLANCO
Served with salsa + fresh tortilla chips.
Cup 7.95 | Bowl 9.95
STUFFED JALAPEÑOS [5]
Stuffed with shrimp, crab, Monterey Jack cheese. 9.95
SAMS SLIDERS
Classic cheeseburger + frazzled onions. 9.95
CHICKEN WINGS [10]
Sauces: Red hot, extra hot, volcano, spicy BBQ,
honey bourbon BBQ, hot honey, lemon pepper,
garlic parmesan.
Regular 14.95 | Boneless 11.95
POPCORN SHRIMP
Regular or red hot. 9.95
FAJITA QUESADILLAS
Chicken or blackened shrimp with a blend of
Cheddar and Jack cheese + pico de gallo. 11.95
APPETIZER SAMPLER
4 Sliders, 8 Boneless wings, 1 cup of Queso. 17.95
[Regular wings substitution 3.00]
BOAT SAMPLER
4 crab bites, popcorn shrimp, calamari,
cup of queso. 17.95
[Crab queso substitution 3.00]

## SALADS

Choice of balsamic, honey mustard, honey lime, wasabi, spicy peanut, bleu cheese, ranch, serrano ranch, Caesar or spicy ginger dressings.
*)SHRIMP CRAB AVOCADO SALAD Jumbo shrimp, crab meat, avocado, grape tomatoes, kalamata olives, egg + choice
of dressing. 16.95

GRILLED CHICKEN SALAD
Mixed greens, romaine lettuce, marinated chicken, jicama, tortilla strips, carrots, honey lime + spicy peanut dressing. 13.95

CLASSIC CAESAR SALAD
Grilled or blackened
Chicken 14.95 I Shrimp 15.95
hoUse SALAD
Garden or Caesar 4.95 I Wedge salad 5.95

## SOUPS

SEAFOOD GUMBO
Classic Gulf Coast gumbo with shrimp + crab meat Cup 9.50 | Bowl 12.50
CHICKEN + SAUSAGE GUMBO
Cup 5.95 | Bowl 8.95
RED BEANS + RICE SOUP OF THE DAY Spicy red beans + white Cup 5.95 | Bowl 8.95 spice red beans + white
Cup 4.95 | Bowl 7.95

## Sams Brint

## Seafood Specialties

BOILED CRAWFISH W/ CORN + POTATO 1 pound. Market price.
LOW COUNTRY BOIL
$1 / 2$ pound snow crab, 8 boiled shrimp, sausage, mushrooms, potato + corn. 23.95
BOILED SHRIMP W/ CORN + POTATO
1 pound. 18.95
SNOW CRAB W/ CORN + POTATO 1 pound. 25.95
OYSTERS ON THE $1 / 2$ SHELL* 1/2 dozen 12.95 | 1 dozen 23.95
OYSTERS ROCKEFELLER
6 oysters on the $1 / 2$ shell covered with fresh spinach + Jack cheese. 14.95 OYSTERS LUIS 6 oysters on the $1 / 2$ shell broiled with shrimp, jalapeño, bacon + jack cheese.15.95

## SEAFOOD BASKETS

Served with Sams seasoned fries, cole slaw, hushpuppies. [Onion rings substitution 2.00]
FRIED SHRIMP BASKET [8] 16.50
FRIED COD BASKET [3] 17.50
FRIED CATFISH BASKET [4] 16.50
*SAMPLER BASKET 17.50
1 catfish fillet, 2 crab bites, 4 shrimp

## GULF COAST TACOS

Seafood tacos served with shredded cabbage, cilantro, serrano ranch, Mexican rice, pico de gallo, corn relish + choice of refried or borracho beans + corn or flour tortillas.

## SHRIMP TACOS FISH TACOS

Grilled, blackened or fried 12.95

Grilled, blackened or fried tortilla. 12.95

BURGERS + SANDWICHES
Served with Sams seasoned fries + house-
made pickles. [Onion rings substitution 2.00]
Burgers are made with fresh $1 / 2 \mathrm{lb}$. Angus ground beef. Cheeses: American, Swiss, pepper jack, provolone, Monterey Jack, bleu cheese or smoked gouda.

HALF POUND ANGUS BURGER Lettuce, tomato, choice of cheese, artisan brioche bun. 12.95

## HANGOVER BURGER

Smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, Texas toast. 14.50

## (\%TEX MEX HAYSTACK BURGER

Pepper jack cheese, bacon, fried jalapeños,
guacamole, chipotle mayo, lettuce, tomato frazzled onions, artisan brioche bun. 14.50

## JALAPEÑO PATTY MELT

Double provolone cheese, sautéed onions, red + green jalapeños, Au jus mayo on garlic butter Texas toast. 14.50

## BBQBACON CHEESEBURGER

American cheese, spicy BBO sauce, frazzled onions, bacon, lettuce, tomato, artisan brioche bun. 14.50

## SHRIMP PO'BOY

6 fried jumbo shrimp with lettuce, tomato, tartar sauce, fresh French bread. 14.95

## CHICKEN SANDWICH

Grilled, BBQ, crispy, or red hot topped with Swiss cheese, lettuce + tomato on a whole wheat bun. 13.95

SHRIMP BLT WRAP
Blackened shrimp, chipotle mayo, bacon, lettuce tomato + choice of jalapeño cheddar or flour

## ENTRÉES

Choice of 2 sides with select entrees. House salad counts as 2 sides. [Wedge salad substitution 1.00]

## SNAPPER PONTCHARTRAIN

Breadcrumb coated snapper, seared and topped with Louisiana crawfish tails, shrimp, crab meat +mushrooms. 24.95

TOP SIRLOIN
12 ounce premium Top Sirloin grilled just the way you like it. 23.95
[Add 4 grilled, blackened or fried shrimp 4.00]
GRILLED GULF SHRIMP
8 Grilled or blackened shrimp. 17.95
SHRIMP PASTA DIABLO
Blackened shrimp, penne pasta, bell peppers,
spicy parmesan cream sauce. Served with
garlic bread. 18.95
[Does not include 2 sides]

SHRIMP + GRITS
Creamy grits topped with 6 blackened shrimp,
chipotle cream sauce, chopped bacon, green
onions + grape tomatoes. \$21.95
[Does not include 2 sides]
GRILLED CHICKEN
Herb marinated chicken breast. 16.95

## * BLACKENED SALMON

Sams signature blackened salmon fillet opped with hollandaise over mashed
potatoes + pico de gallo. 24.95
GRILLED FLOUNDER + LEMON BUTTER
Grilled flounder with homemade lemon
butter sauce topped with shrimp + crab meat. 24.95

## SHRIMP BROCHETTE

6 jumbo shrimp wrapped in applewood
moked bacon stuffed with jalapeño +
cream cheese. 24.95
MIXED GRILL
Marinated chicken + shrimp with grilled
bell peppers, onions + mushrooms. 16.95
SHRIMP + CRAWFISH ÉTOUFFÉE
Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic served over rice with garlic bread. 20.95 [Does not include 2 sides]

GRILLED FISH
Choice of Redfish, Snapper or Flounder.
Grilled, blackened or fried. 23.95 Add 4 grilled, blackened or fried shrimp 4.00

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| :--- | :--- | :--- | :--- | :--- |
| Sea salt fries | Red potatoes | Mashed potatoes | Loaded mashed potatoes $[+1.00]$ |  |
|  | Seasoned fries | Cob corn | Chef's vegetable of the day | Mac N' cheese $[+2.00]$ |
| Mexican rice | Green beans | Coleslaw | Onion rings $[+2.00]$ |  |
| White rice | Garlic spinach | Sweet potato fries | Cornbread muffins $[+1.00]$ |  |
|  |  |  | Red beans + rice $[+2.00]$ | Hushpuppies $[+1.00]$ |

(5)-Sam's specialty menu items

## DESSERTS

TRES LECHES CHEESECAKE
Triple layer cake with vanilla
sponge cake, cheesecake, tres leches
sponge cake, cheesecake, tres

+ cream cheese icing. 6.95

KEY LIME PIE Key lime pie topped with whipped cream + lime. 5.95

BOURBON BREAD PUDDING
Sponge cake drenched in caramel, raisins, pecans + cognac whiskey with a bourbon glaze. 7.95 [Add vanilla ice cream 1.50]

CHOCOLATE CHIP BROWNIE SUNDAE Warm brownie wedges, vanilla ice cream chocolate sauce, whipped cream. 5.95

DRINKS

